AKZ 801

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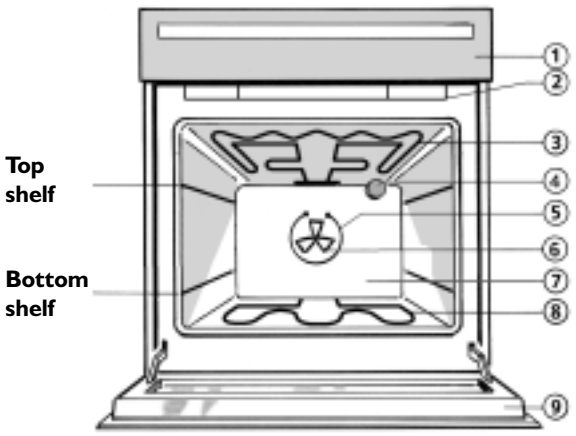
PRODUCT SHEET



1. Control panel
2. Cooling fan (not visible)
   Fan operation depends on the oven temperature, and may continue for several minutes even after the oven has been turned off.
3. Grill heating element
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Catalytic rear wall
8. Bottom heating element (hidden)
9. Oven cool door

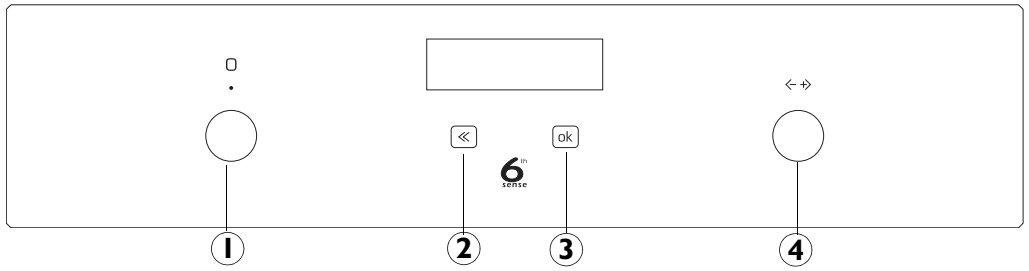
ACCESSORIES

Wire Shelf:

Drip tray:

Baking tray:

CONTROL PANEL



1. "Functions" knob for switching on/off and selecting functions
2. "Cancel" button to cancel the selection or return to the previous selection
3. "OK" button to confirm
4. "-/+" knob for changing preset values (temperature/time)

Retractable knobs

- To use this knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

At the end of cooking, turn the knob to **0** and press again to return it to its original position.

Oven Functions Table

Function	Preset temperature	Adjustable temperature	Description of function
Light	-	-	Switching on oven light
RAPID PRE-HEAT	200°C	50°C - 250°C	To quickly preheat the oven when empty. When the function is activated, the Display shows "SENSING": the oven estimates the time necessary to reach the required temperature. The Display then shows the time necessary for completion of the function. When the set temperature is reached an acoustic signal indicates automatic oven switching to the CONVENTIONAL **function**. Ideal for cooking meat, fish and poultry.
CONVENTIONAL	200°C	50°C - 250°C	Function suitable for cooking any kind of dish. Preheat the oven to the required temperature and introduce the food when the acoustic signal indicates that the set temperature has been reached.
GRILL/TURBOGRILL	3	1-5	To grill steak, kebabs and sausages, gratinate vegetables and toast bread. The function requires setting a power level (1-5) and not a temperature. When cooking meat, pour a little water in the drip tray to reduce smoke and spattering of fat. It is advisable to turn the food during cooking
			To grill large cuts of meat (roast beef, roasts). The function requires setting a power level (1-5) and not a temperature. The oven door must be kept closed during cooking. When cooking meat, pour a little water in the drip tray (on the bottom shelf) to reduce smoke and spattering of fat. It is advisable to turn the meat during cooking
FORCED AIR	160°C	50°C - 250°C	To cook (without preheating) food requiring the same cooking temperature (e.g. fish, vegetables, cakes) on one or more shelves without odours being transferred from one food to another.
MAXI COOKING	180°C	50°C - 250°C	To cook mainly large cuts of meat (large roasts, turkey), it is advisable to use only one cooking level and the first or second shelf position from the bottom
PAS TRY	175°C	50°C - 250°C	To bake cakes on one or more levels. The oven does not have to be preheated. Switch the position of food during cooking.
SPECIAL FUNCTIONS			Refer to the programmer sheet
SETTING			Refer to the programmer sheet
6TH SENSE RECIPES			Refer to the programmer sheet

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GRILL COOKING TABLE

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking time (minutes)
Steak		X	4	5	30 - 40
Cutlets		X	4	5	30 - 40
Sausages		X	3 or 4	5	30 - 40
Chops		X	4	5	35 - 45
Fish (slices)		X	3 or 4	5	30 - 40
Chicken legs		X	3 or 4	5	40 - 50
Kebabs		X	3 or 4	5	35 - 45
Spare ribs		X	3 or 4	5	35 - 45
1/2 chicken		X	3	5	45 - 55

COOKING TABLES

FOOD	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, kid, mutton		X	2	200	95 - 110
		X	2	200	100 - 110
		-	2	200	100 - 110
Roast (veal, pork, beef) (1 kg)		X	2	200	95 - 110
		X	2	200	100 - 110
		-	2	200	90 - 100
Chicken, rabbit, duck		X	2	200	80 - 90
		X	2	200	80 - 90
		-	2	200	85 - 95
Turkey (4-6 kg) + level 3 browning		X	1	200	160 - 180
		X	1	200	160 - 180
		-	1	210	180 - 190
Goose (2 kg)		X	2	210	100 - 130
		X	2	200	100 - 130
		-	2	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, bass, tuna, salmon, cod		X	2	200	45 - 55
		-	2	200	50 - 60
		-	2	200	50 - 60
FISH (SLICES) (1 kg) Sword-fish, tuna		X	2	190	40 - 50
		-	2	190	40 - 50
		-	2	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	220	50 - 60
		-	2	200	50 - 60
		-	2	200	50 - 60

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (minutes)
Baked potatoes		X	2	220	50 - 60
		-	2	200	50 - 60
DESSERT, PASTRIES, ETC. Leavened cakes		X	2	180	40 - 50
		-	2	170	40 - 50
		-	2	170	40 - 50
Pies (with cheese)		X	2	180	80 - 90
		-	2	170	70 - 80
		-	2	170	80 - 90
Tart		X	2	190	40 - 50
		-	2	180	40 - 50
		-	2	180	40 - 50
Strudel		X	2	200	50 - 55
		-	1 and 3*	200	50 - 55
		-	2	200	50 - 55
Biscuits		X	2	180	20 - 30
		-	1 and 3*	170	20 - 30
		-	2	170	20 - 30
Puffs		X	2	180	35 - 45
		-	1 and 3*	180	35 - 45
		-	2	180	40 - 50
Savoury pies		X	2	200	40 - 50
		-	2	190	40 - 50
		-	2	190	40 - 50
Lasagna		X	2	200	45 - 60
		-	2	200	45 - 60
		-	2	200	45 - 60
Fruit pies e.g. pineapple, peach		X	2	190	50 - 60
		-	2	190	40 - 50
		-	2	190	40 - 50
Meringues		-	2	90	120 - 150
		-	1 and 3*	90	120 - 150
		-	2	90	120 - 150
Vol-au-vents		X	2	220	35 - 45
		-	1 and 3*	200	35 - 45
		-	2	200	35 - 45
Soufflés		X	2	190	40 - 50
		-	2	180	45 - 55

* Cooking on 2 Levels

NB: Cooking times and temperatures are only approximate.

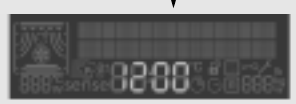
Description of control panel

The Functions knob is used to select the various oven functions. Each click of the knob corresponds to a function:

- 0 OFF
- Light
- Rapid pre-heat
- Conventional
- Grill/Turbogrill
- Forced air
- Maxi cooking
- Fan
- Special functions
- Setting
- 6TH SENSE recipes

Functions Knob

Display
Remove the protective film (if present) from the display.



Press the "<<" cancel button to cancel the set operation and go back to the previous screen.

Once the required setting appears on the display it can be confirmed by pressing the "OK" button and the next step in programming can be carried out.

Knob -/+

The "-/+" browser knob has different uses, depending on the function chosen:
- To browse menus and submenus
- To increase/decrease the indicated values
- To browse cooking functions
- To select the Turbogrill option (associated with the Grill function)
- To increase/decrease time and temperature
- To browse memories

Using the appliance for the first time

When used for the first time, the oven will request the selection of several options:
Make sure the Functions knob is turned to OFF.

language:
ENGLISH*
FRANCAIS
ITALIANO
ESPAÑOL
POLSKY

SET LANGUAGE
OK -/+

Select the required language with the "-/+" knob.

-/+

ENGLISH
OK -/+

Press the "OK" button to confirm.

SET BRIGHTNESS
■■■■□□□□

Turn the -/+ knob to adjust the brightness of the Display. Confirm with the "OK" button.

OK

SET CONTRAST
■■■■□□□□

Turn the -/+ knob to adjust the contrast of the Display. Confirm with the "OK" button.

OK

SET CLOCK
OK -/+

The hours and minutes can be set by turning the -/+ knob. Confirm with the "OK" button.

* factory setting.

Demo Mode

With the Functions knob turned to "OFF", if the Display automatically shows a sequence of screens, Demo mode is activated. In this condition, the cavity elements are deactivated and cooking cannot be carried for any function.
To exit the Demo mode and thus restore normal oven operation, proceed as follows:

1. Disconnect the oven from the mains then reconnect it, and within 60 seconds:
2. turn the Functions knob to the "Lamp" position"
3. press the "<<" button,
4. turn the Functions knob to "OFF",
5. press the "OK" button".

To enter the Demo sequence, proceed in the same way.

Safety Features

Child Safety with control panel lock

To activate or deactivate the "Child Safety Lock" press the "<<" and "OK" buttons at the same time for 5 seconds. If activated, the knobs and the buttons are locked and the display shows the symbol

Request for confirmation when the settings are changed

If the Functions knob is turned during cooking, the oven requests confirmation of this choice, so as to avoid accidental changes to the cooking settings.
If the knob is returned to the original position the display will show the settings for the cooking in progress.
In any case, the oven continues the cooking until the user confirms the change in settings.

Automatic switching off device

For safety reasons, the oven switches off automatically (except for the Special function) after four and a half hours of continuous operation.

To save energy in Stand By mode, press the button "<<" to deactivate the display (display in OFF mode). To switch the display back on, press the "<<" and "OK" buttons again.

SETTING (Settings)

Turn the Functions knob to the "Setting" function
The following settings can be accessed and changed:
- Language
- Clock
- Buzzer (enable/disable acoustic signal)
- Contrast (of Display)
- Brightness (of Display)

To restore the original settings, if necessary, turn the Functions knob to OFF. Then turn the Functions knob to "Setting" and keep the "OK" button pressed for 5 seconds.

Selecting the language

To change a language, proceed as follows:

1. Turn the Function knob to "SETTING", turn to language and confirm by pressing the "OK" button
2. Reselect the required language with the "-/+" knob and confirm by pressing the "OK" button.

Timer

The timer can only be used when the oven is not in use and allows a time of up to 3 hours and 59 minutes to be set.
To set the timer:
1. Keep the Functions knob turned to "OFF".
2. Press the "OK" button: the "TIMER" flashes on the display.
3. Turn the "-/+" knob to set the required time.
4. Press the "OK" button to confirm the setting.

The timer starts: an acoustic signal and the message "END" on the display indicate when the set time has elapsed. If the "OK" confirmation button is pressed, the acoustic signal stops and the current time appears on the display.
The timer can be deactivated at any time by pressing the "<<" button twice.

Selecting the cooking time and cooking end time:

The oven can be programmed for a set cooking time. The maximum programmable cooking time is 3 hours and 59 minutes.

When the oven is on, press the "OK" button to set cooking time. The symbol appears on the display.
Turn the "-/+" knob to display the required cooking time. Confirm with the "OK" button".
The end of cooking time can now be set.

The symbol appears on pressing the "OK" button. Turn the "-/+" knob to display the required end of cooking time.
Confirm with the "OK" button.
The oven will automatically calculate the start time so that the food will be ready at the set time.

6TH SENSE recipes

This function provides for 25 recipes already selected to guarantee best results. Just select the required recipe, and the oven's advanced electronics will automatically set the function, temperature and adjust the time until cooking is completed. Every time the oven updates the cooking time, the following message is displayed: "SENSING".
Selecting a "6th Sense" recipe:
1) Turn the "Functions" knob to "6th Sense"
2) Turn the "-/+" knob to select the food category from:
   Savoury dish
   Meat and Fish
   Vegetables
   Dessert.

Press the "Ok" button to confirm.
3) Turn the "-/+" knob to select the required recipe. Press the "Ok" button to confirm
4) The display will indicate on which level to place the food.
5) Press "Ok" to start cooking.

At the end of cooking, the message "+/- TO ADD TIME" appears.
If extra cooking time is required, turn the "-/+" knob and press the "OK" button to confirm
Some recipes require the food to be mixed or turned about halfway through cooking; the 6TH SENSE function can estimate the best time for carrying out this operation, indicating it with an acoustic signal.

Important

Only in PIZZA recipes (PIZZA and PIZZA: TWO PIZZAS), the oven will start with an automatic pre-heating function.
An acoustic signal and a message on the display will indicate when to put the pizza in the oven.
To obtain best results, carefully follow the instructions given in the recipe-book supplied.

Special functions

WARM KEEPING*	Use this function to keep your food warm after cooking. The oven will keep the temperature constant at 60°C The duration can be set in this function.
DOUGH PROVING*	This function is used to facilitate dough proving for bread, pizza and pasta. The oven will keep the temperature constant at 35°C.
DEFROSTING*	To quickly thaw food and bring it to room temperature. - Leave food in its packaging to prevent it from becoming dry.
CLEANING*	This function facilitates cleaning the oven cavity: - Gradually pour water (up to 250 ml max.) on the bottom of the oven. - Select the "Cleaning" function and press the "OK" confirm button. - Allow the oven to cool, then clean with a damp sponge.

* The function is disabled if the oven temperature is high. The display will show the message: OVEN TOO HOT and the oven will automatically start a cooling procedure.

Additional Options with Manual Functions

These functions are only available with the selection of cooking time and/or cooking end time.

Warm Keeping

This function allows a temperature of 60°C to be maintained at the end of cooking.
After setting the cooking time and cooking end time, press the OK button during cooking to select the Warm Keeping function.
At the end of the required time, turn the Functions knob to OFF to switch the oven off.

Extra browning

This function is used for browning food at the end of cooking.
At the end of cooking the Display will show the message:
COOKING END
-/+ ADD TIME
Two different options can now be set:
Extra cooking time can be added by turning the -/+ knob and confirming with the "OK" button. To access the EXTRA BROWNING function, press the "OK" button as soon as the Display shows:
COOKING END
-/+ ADD TIME
The display will now show:
EXTRA BROWNING.
Press the "OK" button to confirm.